

# Olarra Otonal Tinto



90% Tempranillo  
10% Garnacha,  
Mazuelo and  
Viura



RIOJA



13.5% ABV



## GENERAL INFORMATION

Otoñal Tinto from Bodegas Olarra is a classic Rioja red crafted from a blend of 90% Tempranillo and 10% Garnacha, Mazuelo, and Viura. The grapes are sourced from select vineyards across the Rioja region, harvested at optimal ripeness, and quickly brought to the winery for careful selection. After gentle crushing, fermentation takes place in small wooden vats at controlled temperatures to preserve the purity of the fruit and the varietal character. The wine is then aged for several months in oak barrels, allowing it to develop smooth texture, depth, and complexity while maintaining its youthful vibrancy.

## TASTING NOTES

In the glass, Otoñal Tinto displays a bright ruby-red hue. The nose is expressive and layered, with aromas of ripe plums, blackberries, morello cherries, and mulberries complemented by delicate oak and spice undertones. On the palate, it is pleasantly dry, round, and well-balanced, showing smooth tannins and a full-bodied texture. The wine finishes with beautiful length, leaving lingering notes of black cherry and blackberry. Best served at 15–18°C, Otoñal Tinto pairs wonderfully with duck breast, lamb ragout, ossobuco, goose with red cabbage, or hearty stews, showcasing the timeless elegance of Rioja reds.